

Valentine's Day

Tuesday, February 14th

appetizer

Choice of:

BLACKENED AHI TUNA SLICES

Served over pineapple salsa

SHRIMP COCKTAIL

Served with cocktail sauce & lemon

SPINACH SPANAKOPITA

Served over mesclun greens drizzled with balsamic glaze

salad or soup

Choice of:

CAESAR SALAD

Romaine lettuce tossed with house made caesar dressing topped with parmesan cheese & croutons

HARVEST SALAD

Mesclun greens topped with walnuts, cranberries, apples & feta cheese with balsamic vinaigrette dressing

SHE CRAB SOUP

entrée

Choice of:

OVEN ROASTED HALF CHICKEN

Slow roasted jerk chicken with sweet potatoes & green beans

SLOW ROASTED POT ROAST

Succulent pot roast served over mashed potatoes with root vegetables

LOBSTER TAILS

*Two 4oz lobster tails over mediterranean cous cous topped with a hollandaise sauce
(Add a 6oz filet or crab cake for \$10 more)*

dessert

Choice of:

RED VELVET CAKE

CHOCOLATE THUNDER CAKE

\$49.95 per person

PLUS TAX & 18% GRATUITY

CASH BAR